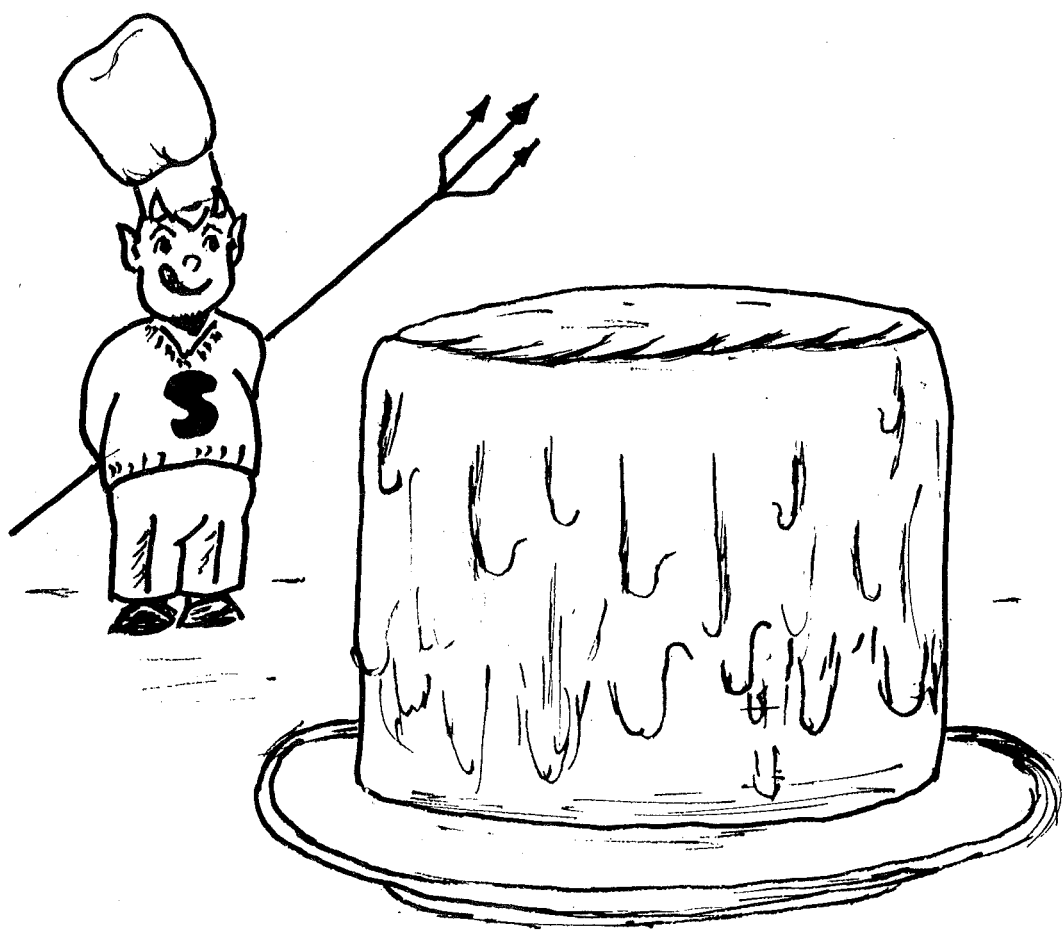


STOUT'S FAVORITES



STOUT'S FAVORITES

SECOND EDITION

Published by the
HOME ECONOMICS CLUB
of
Stout State College
Menomonie, Wisconsin

Dear Friend,

Three times a day, and sometimes more, every homemaker asks herself, "What can I serve to please my family and friends?" This little book contains some of the recipes which are favorites of the faculty and students at Stout State College. We hope they will help you to answer the above question.

We would like to take this opportunity to thank the many people who have helped to make this book possible. We wish to thank all the people who contributed their favorite recipes, and the home economics faculty for their cooperation and encouragement. We are indebted to Barbara Cook and Betty Machovec, our artists, for the cover design and the sketches in this book. Lastly, we want to thank all those who so willingly gave a helping hand when we needed it.

We hope that through the use of this book, Stout's Favorites will become your favorites!

The Recipe Book
Committee

This book is dedicated to
all those people who enjoy
preparing and eating good
food.

OUR BETTY LAMP

The Betty Lamp is the motif of the American Home Economics Association. It was adopted in 1926, when the AHEA offered a prize for the best design symbolizing the purpose of the Association, the application of science to the improvement of the home.

Betty Lamps are open wick iron lamps which the New England pioneers brought with them to this country. They were called the Plymouth lamps in 1620. Their design and the principle by which they gave light was the same as the oil lamps found in the ruins of ancient cities,

It was in America that this oil lamp became known as the Betty Lamp. It is thought that the name "Betty" came from the corrupting of the German word Besser, which means better, when some of the lamp's users placed a cover over the oil pan to make it produce light more efficiently.

Many of the Betty Lamps used by pioneer housewives had attached to their handles a short linked chain with iron spindles. Purpose of the spindle was to provide a means for hanging the lamp from the top of a chair to give light for reading or sewing and a means for fastening the lamp in a position at the fireplace to give light for cooking.

Today, this lamp symbolizes the light which guides us in application of our home economics principles for the well-being of individuals and families, the improvement of homes, and the preservation of values significant in home life.

Editor:
Harriet McClure

Measures - Weights - Temperatures

1 cup - 1/2 pint
3 teaspoons - 1 tablespoon
16 tablespoons (liquid) - 1 cup
12 tablespoons (dry) - 1 cup
2 pints - 1 quart
4 quarts - 1 gallon
2 tablespoons sugar - 1 ounce
4 tablespoons butter - 1 ounce
1 tablespoon (level) - 3 teaspoons
1 medium size egg - 2 ounces
9-10 medium size eggs - 1 lb.
8 egg whites - 1 cup
12 egg yolks - 1 cup
4 tablespoons cocoa - 1 square chocolate
4 tablespoons flour - 1 ounce
4 cups flour - 1 lb.
1 cup butter - 1/2 lb.
2 cups chopped nut meats - 1 lb.
2 cups cane sugar - 1 lb.
2 1/2 cups brown sugar - 1 lb.
3 cups raisins - 1 lb.

Slow oven
250-325°F.

Moderate Oven
350-375°F.

Hot oven
400-450°F

Very Hot Oven
450-500°F.

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ROAST MALLARD DUCK IN GRAND MARNIER SAUCE

Trim the wing tips and cut off the necks of 3 or 4 wild ducks. Wash them thoroughly, inside and out with cold water and dry.

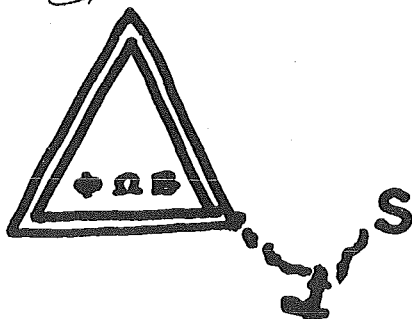
Rub the cavity with lemon juice and in it put a few celery leaves and 1 onion sliced. Place the ducks, breasts up on a rack in a shallow baking pan. Cook the birds in a moderately slow oven (325°) for $\frac{1}{2}$ hour. Drain the fat from the pan and add $1\frac{1}{2}$ cups of dry white wine. Baste the ducks and continue cooking for $1\frac{1}{2}$ hours, basting them with pan juices every 20 minutes. If a very crisp skin is desired, brush the ducks with 1 tablespoon of honey about 15 minutes before taking them from the oven and do not baste them again.

Remove ducks to a hot serving platter, and keep them warm. Skim the excess fat from the juices in the roasting pan.

In a heavy sauce pan combine $\frac{1}{2}$ cup sugar and 1 tablespoon of wine vinegar. Cook the mixture over a medium flame until the sugar melts and begins to caramelize. Add the juice of 2 oranges, $\frac{1}{2}$ cup of Grand Marnier, and the graded rind of 1 orange. Stir well and cook for five minutes. Combine this mixture with the juices in the roasting pan and add $\frac{1}{4}$ cup orange peel cut in julienne strips, cooked in a little water for 5 minutes and drain. Season to taste and pour the sauce over the ducks on the serving platter.

This is a real treat for a duck hunter.

Charles Pinkpank



BROWN CHICKEN FRICASSEE

1 chicken, (4 or 5 lbs.) cut in pieces
1 C. Pancake flour
1 t. Salt
1/8 t. Pepper
2 t. paprika
Fat for frying
2 T. Flour
1 qt. milk

Mix pancake flour, salt, pepper, and paprika. Roll each piece of chicken in mixture until well covered. Melt fat in heavy frying pan until about 1/4" deep. Brown chicken in this. Then place chicken in casserole. Drain fat from frying pan, leaving 3 Tbsp. Stir the flour into this; remove from heat. Slowly add the milk, stirring all the time. Return to heat until it thickens and is smooth. Pour over chicken in casserole. Cover and bake until chicken is tender, about 1 or 1-1/2 hours in slow oven (300°F.)

Frank Belisle



DEVILED CRAB

1 T. butter
1 T. flour
 $\frac{1}{2}$ cup light cream or milk
 $\frac{1}{2}$ tsp. salt
1 egg yolk, beaten
1 tsp. lemon juice
 $\frac{1}{2}$ tsp. Worcestershire sauce
2 drops Tobasco sauce
 $\frac{1}{2}$ tsp. prepared mustard
1 tsp. grated onion
1 T. red and green pepper, chopped fine
1 can crab meat or one 6 oz. pkg. frozen crab meat.
 $\frac{1}{2}$ cup fine buttered bread crumbs.

Make white sauce (melt butter, stir in flour, add milk and cook until it thickens.)

Stir in salt and egg yolk. Combine lemon juice, Worcestershire sauce, Tobasco sauce, mustard, onion, and red and green pepper and add to white sauce mixture. Drain crab meat and remove tendons; stir in crab meat and reheat mixture. Fill crab shells, scallop shells, or small individual casseroles with the mixture. Sprinkle with bread crumbs.

Bake in moderate oven, 375°F. until top is browned---20 to 35 minutes.

Makes 3 servings.

Ella Jane Miller

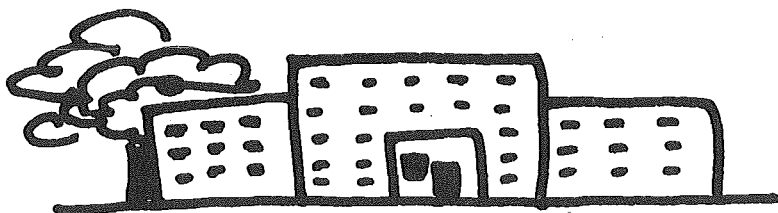
MEAT LOAF

$\frac{1}{4}$ cup shortening
1 onion, minced
 $\frac{1}{4}$ cup green pepper, finely minced
2 pounds ground beef
1 cup rolled oats, uncooked
2 eggs beaten
 $\frac{3}{4}$ cup tomato juice
3 $\frac{1}{2}$ tsp. salt
2 tsp. paprika
1 tsp. dry mustard
 $\frac{1}{4}$ cup horseradish
 $\frac{1}{2}$ cup catsup

Melt shortening in skillet. Add onion and green pepper and fry about 10 minutes. Combine remaining ingredients except catsup. Add onions and green pepper and mix thoroughly. Pack into 10 x 5" greased loaf pan. Spread catsup over top. Bake at 400° for 1 hour.

Serve hot or cold. Makes 8 servings. For a smaller loaf use half the recipe and bake 45 minutes.

Mrs. Gaudell



TAINER HALL

HAM HAWAIIAN

1 Slice ham, 1" thick
5 tbsp. brown sugar
1 C. pineapple juice
6 slices pineapple
6 marshmallows

Cover ham with cold water and let come to boiling point. Drain off water. If ham is very salty, repeat process. Sprinkle ham with brown sugar and cook until brown on both sides. Add pineapple juice, cover and allow to cook slowly about 20 minutes, when it will be tender. Uncover. Lay six small slices pineapple, which have been sauteed in hot fat, on ham, sprinkle with sugar and put a marshmallow in each hole. Place under broiler until the marshmallows are brown.

HOOKANU HOT DOGS

1 cup red wine
2 cloves garlic
1 tbsp. Worcestershire sauce
Salt

Hot Dogs

1 pint tomato sauce, thinned with water
1 onion, chopped
2 tbsp. chili powder
1 tsp. curry powder
 $\frac{1}{2}$ tsp. mustard

Simmer sauce ingredients 1 hour. Brown hot dogs in port or bacon grease. Add sauce and simmer again 15 minutes.

Marilyn Young
HAWAII

OVEN-EASY GARLIC CHICKEN

1 chicken (cut up)
1 tsp. garlic salt

Combine and place in paper sack:

$\frac{1}{4}$ cup flour
 $\frac{1}{8}$ tsp. paprika
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper

2 cups chicken boullion or broth

Wash and dry chicken. Sprinkle with garlic salt. Place pieces of chicken in paper sack and shake until chicken is coated with flour mixture.

Place chicken in a shallow baking pan - skin side down. Pour over chicken - 1 cup or more chicken boullion or broth. Bake at 400°F. for 30 minutes. Turn each piece over and add remaining broth. Bake another 30 min.

Note: The broth left after total baking is excellent for gravy.

Janet Crook

PINEAPPLE RICE AND PORK CHOPS

6 pork chops
1 $1\frac{1}{4}$ C. rice
1 can crushed pineapple ($13\frac{1}{2}$ oz. can)
1 tsp. salt
 $1\frac{1}{3}$ C. packed light-brown sugar
2 tsp. grated lemon rind
 $1\frac{1}{4}$ tsp. nutmeg.

Brown pork chops for 5 minutes on each side. Remove from frying pan. Add rice, and cook until opaque. Drain 1 can crushed pineapple, reserving $1\frac{1}{4}$ cup juice or syrup. Add syrup, 1 tsp. salt, and $1\frac{3}{4}$ cup water to rice. Bring to a boil; simmer covered for 15 minutes, or until tender and water is absorbed.

Mix in pineapple, $1\frac{1}{3}$ cup packed brown sugar, 2 tsp. grated lemon rind, and $1\frac{1}{4}$ tsp. nutmeg.

Put in $1\frac{1}{2}$ quart casserole. Lay pork chops on top, and bake in oven at 400°F about 20 minutes.

This recipe works well in an electric fry pan. The juices of the meat drip through the rice giving it a good flavor.

Marilyn Young
HAWAII

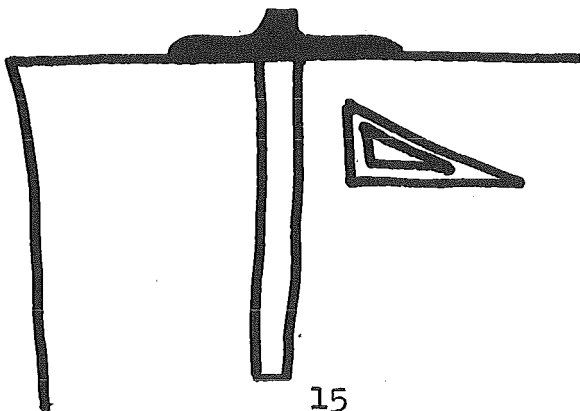
BAKED MEATBALLS IN MUSHROOM GRAVY

1 lb. ground beef
 $\frac{1}{4}$ lb. ground pork (optional)
1 minced onion
 $\frac{1}{2}$ cup raw white rice
1 beaten egg
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
Few grains allspice
1 cup fine soft bread crumbs
1 cup hot milk

1 cup mushroom soup
1 cup water
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp meat sauce

Mix first 10 ingredients. Shape in golf balls. Place in 2 quart casserole. Mix soup and rest of ingredients. Pour over meat. Cover and bake 350°F. for $1\frac{1}{2}$ hours. Makes six servings.

E. W. Siefert



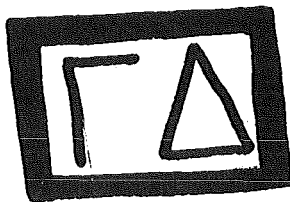
MOM'S BARBEQUES

1 small bunch celery
2 medium onions
1 lb. hamburger
1 tsp. salt
 $\frac{1}{4}$ tsp. Pepper
3 tbs. Worcestershire sauce
2 tbs. sugar
1 small can tomato soup

Chop the celery and onions. Cook until tender. In the meantime, brown the hamburger and then combine all the ingredients. Simmer for 45-60 minutes. This makes 9-10 barbeques.

We often make these barbeques for informal parties and family get-to-gethers. They are easy to make and the barbeque can easily be made in large quantities and frozen for later use.

Sharon Sauter



WILD RICE STUFFING OR DRESSING FOR POULTRY
OR MEAT

1/2 cup wild rice
1 quart dry bread cubes,
2 T. chopped onion
1/4 cup chopped celery
1/4 cup butter
1 tsp. chopped parsley, if desired
1 tsp. salt
1/8 tsp. pepper
1/4 tsp. powdered sage
1/2 cup broth, if desired.

Cook wild rice in boiling salted water. Toast bread cubes lightly. Cook onion and celery in butter until clear and pour over bread cubes. Add remaining seasonings and cook wild rice. Add broth if the dressing is to be baked in a covered casserole, but not if it is to be used for stuffing.

Sufficient for 1 large-size chicken.

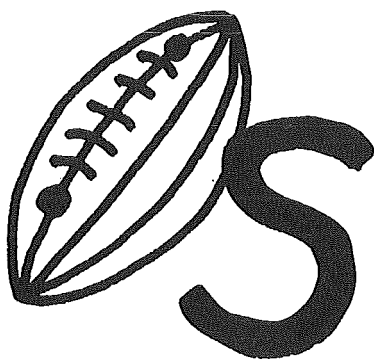
Ella Jane Miller

SLUMGULLIAN

1 lb. ground beef
1 can of corn
1 can of tomatoes
1 can of peas
1 cup of cooked rice

Brown the ground beef while the rice is cooking. Then add the beef, corn, tomatoes, and peas to the rice. Stir until mixed thoroughly. Heat through and then serve.

Bernard Kane



CHOW MEIN HOT DISH

3 C. Water
3 Beef boullion cubes
1 C. Rice
3/4 t. Salt

Cook until rice is tender. Do not drain off the water.

3 C. diced celery. Cover with water and cook until tender. Do not drain.

1 1/2 Pound hamburger
1 Large onion
1 T. Fat
Fry until brown.

1 Can pimento
1 Small can mushrooms
3/4 C. Bean sprouts
2-3 T. soy sauce

Combine all the above ingredients. Add salt and pepper to taste. Place in a casserole and bake in a 350°F oven for 30-40 minutes. Sprinkle chow mein noodles over the top 10 minutes before removing from the oven.

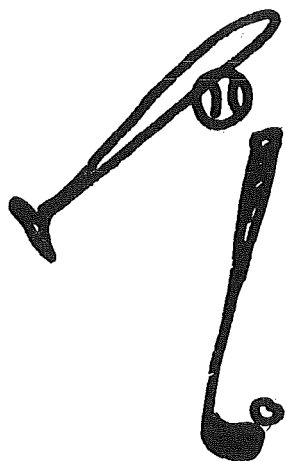
Ann Noble

BAKED CHOW MEIN HOT DISH

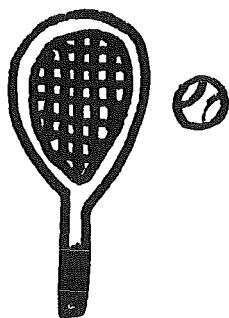
- 1 lb. hamburger
- 1 onion
- 1½ cups celery
- 1 can mushroom soup
- 1 can cream of chicken soup
- 2 cans chow mein noodles
- 1 can tomato soup

Fry hamburger and onion until brown. Cook celery in water to cover. Combine the hamburger, onions, celery, soups, and chow mein noodles. Mix. Bake $\frac{1}{2}$ hour at 350°.

Jerome Kain



INTRAMURALS

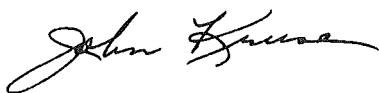


CHICKEN-BROCCOLI CASSEROLE

2 boxes frozen broccoli stalks
Boned meat from one chicken
3 cans cream of chicken soup
3 tbs. lemon juice
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{4}$ tsp. curry powder
Buttered crumbs
Slivered Almonds

Partially cook 2 boxes broccoli and line bottom of greased 13" by 9" flat pan with stalks. Cover with layer of boned, cooked chicken.

Mix condensed soup, lemon juice, mayonnaise, and curry powder. Pour over chicken and broccoli. Sprinkle crumbs and almonds over top. Bake $\frac{1}{2}$ hour to 45 minutes at 375°F. Cover until last 10 minutes. Serves 6.

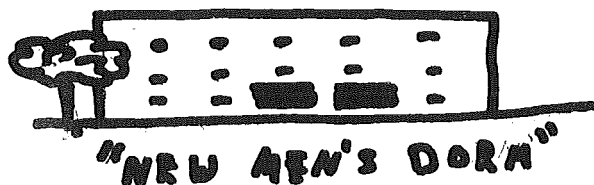


CORNEB BEEF CASSEROLE

7 oz. pkg. small noodles
12 oz. can corneb beef
1/2 lb. American cheese
1 C. milk
1 can cream of chicken soup
1 small onion-chopped

Boil noodles in salted water until tender-rinse-add to rest of ingredients (which have already been mixed). Put in greased 2 qt. casserole--spread approx. 3/4 C. buttered cracker crumbs on top and bake 1 hour at 375°. Serves 6-8.

Wesley L. Lacey



BEEF STROGANOFF

2 lbs. round steak
1 small can mushrooms
4 Tbs. olive oil
Sherry wine
 $\frac{1}{2}$ pint chive sour cream
salt, pepper, and nutmeg to season

Cut steak in $\frac{1}{2}$ inch strips. Pound to make very thin and then cut in finger-shaped pieces. Heat oil in large, heavy skillet; add meat-brown quickly and add mushrooms and brown. Season with salt, pepper, and nutmeg to taste. Cover with Sherry and simmer with skillet covered until beef is tender and liquid is reduced. Just before serving add chive sour cream and heat carefully (avoiding boiling). Serve with border of wild rice, or white rice, or noodles. Makes six servings.

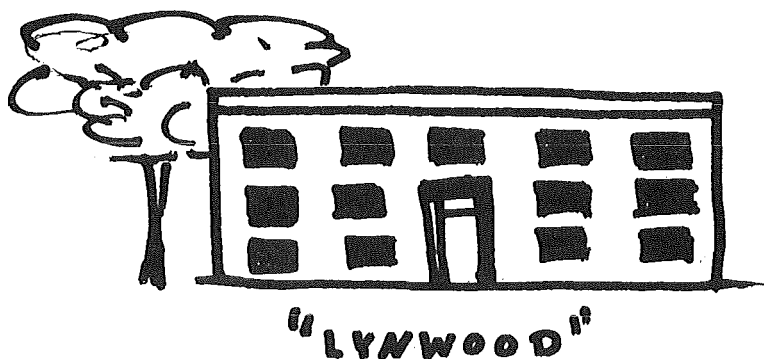
Robert Ludwig

CHICKEN ALMOND CASSEROLE

3 cup cooked rice
2½ cup diced cooked chicken
½ cup blanched, slivered, roasted almonds
2 cup chicken boullion
1 cup heavy cream
1 T. minced onion
2 T. diced pimento
1 T. minced parsley
4 T. butter or chicken fat
1/3 cup flour
¼ t. nutmeg
¼ t. thyme
¼ t. sweet marjoram
1 t. salt

Saute onion in butter. Add flour, blend. Gradually add boullion, stirring constantly until sauce thickens. Simmer 10 minutes, add cream and heat thoroughly but do not boil. Add rest of ingredients, mixing well. Pour into buttered 2 qt. casserole. Bake in oven at 375°F. for 20-30 minutes.

P. J. Lannon



TUNA-CHIP CASSEROLE

Place 1 cup crushed potato chips in bottom of 1 quart casserole.

Combine:

$\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ tsp. salt-dash pepper
 $\frac{1}{2}$ tsp. Worchestershire sauce
1 Tbs. minced onion
2 cans Tuna
2 hard cooked eggs-chopped
 $\frac{1}{2}$ cup diced celery

Pour into casserole. Top with crushed potato chips. Bake in moderate oven (350°F.) for 30 minutes. Serves 6.

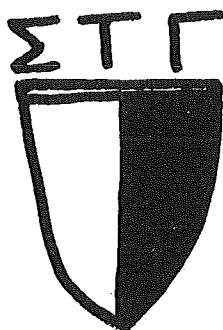
Bernard Kane

AN OLD GERMAN RECIPE FOR FOUR

2 lbs. Sheboygan Bratwurst
1/4 lb. butter
3 large Bermuda onions (diced)
1 can of your favorite beer

Fry brats on charcoal grill to a golden brown. Melt butter in kettle and add one can of your favorite beer along with diced onions. Stew brats for 1/2 hour. Serve on large buns. (Hamburger buns can be substituted.)

Bob Danielson
Jim Herr



SPAGHETTI SAUCE

Ingredients:

- 1 large can of tomatoes(Italian, if possible), whole pack
- 1 can tomato paste (Italian, if possible)
- 2 celery stalks(dried, if possible) finely broken and chopped
- 1 medium onion, sweet, and chopped
- 1/2 (or more) green pepper, chopped
- 1 medium carrot grated(or mashed after cooking)
- 2 cloves of garlic, minced
- 1 can mushrooms and juice
- 1 can anchovies and juice or oil, mashed or chopped
- 2 bay leaves
- 1 tablespoon Worcestershire sauce
- 1 pinch allspice
- 1 tablespoon sugar
- 1 whole clove
- 2 peppercorns
- Salt to taste

- 1/2 lb.(or more) ground beef
- 1/4 lb. lean pork
- 1/4 cup olive oil

This requires long cooking, preferably in stages over three or four days.

Directions:

Saute the onion, garlic, and green pepper in one-half the oil. In a large pot place the tomatoes, tomato paste, celery, the sauted onion, pepper, and garlic, the carrot, mush-

Continued on next page.

Directions for Spaghetti Sauce continued.

rooms, and anchovies. Simmer this for at least four hours. If possible, remove from heat, cover and let stand until the next day. Then add the bay leaves, allspice, clove, sugar, peppercorns, and 1/2 teaspoon salt and simmer for more hours. Add a little water if the sauce gets too thick.

Brown the pork and ground beef in the remaining oil, crumble and add to the pot. Simmer for another few hours.

If desired, herbs such as thyme, parsley, and marjoram may be added in quantities of a pinch or dash or 1/8 teaspoon.

Parmesan cheese is the last ingredient and may be added at the very last to the sauce, just in time for it to melt, or it may be sprinkled over the sauce on the spaghetti. The latter is preferable, for the cheese tends to make the sauce sticky.

Pour this over fresh, hot, firm spaghetti. This is enough sauce for one pound of spaghetti.

Edward M. Lowry

CHILI

Brown in 3 T hot fat:

1 lb. ground beef

1/2 cup minced onion

Add and cook 10 minutes:

No. 2 can cooked kidney beans (2 1/2 cups)

1 1/3 cups condensed tomato soup

Make into a paste and blend in:

1 T flour

3 T water

1 1/2 T chili powder

1 t oregano

1 T sugar

1 t salt

Cook over low heat stirring frequently, 45 minutes. Serve hot. Serves 4. Serve with crackers.

Pat Boucher



CHILI SAUCE

Pare 1 peck ripe tomatoes, cut in pieces, and boil till done.

Add:

- 1 qt. vinegar
- 1 tbsp. salt
- 4 c. sugar
- 3 tsp. cinnamon
- 3 red peppers
- 1 stalk celery
- 6 or 8 med. sized onions

Chop onions, celery, and peppers. Boil about 3 hours.

Robert W. Buckle



LIMA BEAN CASSEROLE

2 packages frozen lima beans
4 slices bacon
3 T. bacon drippings
 $\frac{1}{2}$ pint chive sour cream
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup bread crumbs
salt and pepper

Cook lima beans until just tender. Drain liquid from beans. Cut bacon into small pieces and fry. Drain and reserve 3 T. drippings and add to lima beans with bacon pieces, half of bread crumbs, brown sugar, and salt and pepper to taste. Add chive sour cream and mix well. Place mixture in buttered casserole and cover with remaining crumbs. Bake in 350 degree oven from 50 to 60 minutes.

Robert Rudeger

SWEET POTATOES IN ORANGE CUPS

Cut into halves 3 oranges. Remove the pulp. Discard the white membrane. Cut the pulp into small pieces. Prepare 2 1/2 cups mashed sweet potatoes.

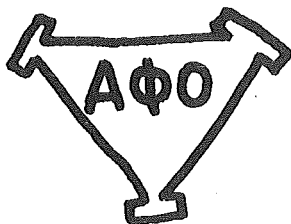
Beat into them: 1/2 cup cream
1/2 tsp. salt
1 T. brown sugar

Add the orange pulp. Fill the orange cups with the potato mixture. Place on each one 1 marshmallow or 2 tsp. brown sugar.

Bake the cups in a moderate oven at 350°F for 20 minutes.

Delicious when served with ham.

Makes six servings.



Robert F. H.

HOT ONION PIE
A Vegetable

Bake one 9" pie shell to golden brown perfection.

Then prepare filling by frying 3 cups of thinly-sliced onions in butter until soft and translucent. Stir about $\frac{1}{4}$ cup of evaporated milk or heavy cream into a lb. of small curd cottage cheese, adding a bit of salt and pepper to taste. Spread the cottage cheese mixture into the pie shell and cover with the sauteed onions.

Add a sprinkle of cayenne with some additional salt and pepper if desired. Bake 15 minutes in a hot 400 degree oven. Cut immediately into wedges and serve.

Adele Peterson

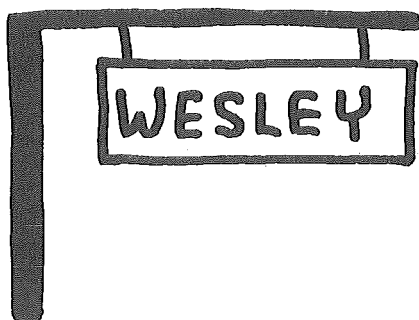
COUNTRY POTATO SOUP

$\frac{1}{2}$ lb. bacon
2 cans frozen potato soup
Milk
1 teaspoon celery salt
1 box frozen green peas
Parmesan cheese

Prepare soup according to directions on can, using milk. Add celery salt. Meanwhile, fry bacon until very crisp. Drain on absorbant paper and crumble. Cook green peas according to package directions.

When soup is hot, add drained peas. Ladle soup into bowls. Sprinkle with bacon bits and parmesan cheese. Makes six servings.

John Kruse



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CUCUMBER AND SOUR CREAM

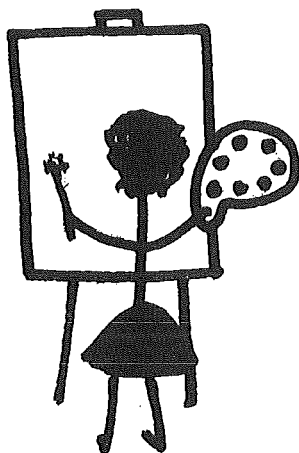
1 large cucumber
1 1/2 tsp. salt
1 cup whipping cream
2 onions (sliced thin)
2 Tbsp. wine vinegar
1 pinch pepper

Peel cucumber, slice thin, place in salted cold water and let stand for a few hours. Pour off salted water, drain well. Mix onions, vinegar, cream and pepper and combine with cucumbers.

4 to 6 servings.

Note: The secret of the sauce is the cream. Use extra rich sweet cream or pasteurized rich sour cream.

Mary Katharina Williams



CHEESE SALAD

- 1 pkg. lemon gelatin
- 1 cup boiling water
- 2 pkg. cream cheese (soften)
- 1 cup boiled salad dressing
- 1 cup blanched almonds (ground)
- 1/2 pt. whipped cream
- 1 small green pepper (chopped)

Dissolve gelatin in boiling water. Cream the cheese with plain cream (not too soft) Add salad dressing. Let cool and when beginning to jell, add almonds and pepper. When almost stiff, add 1/2 pt. whipped cream. Mold individually or in large form. Serve with salad dressing, lightly seasoned.

Mrs Anita Slauson

CHRISTMAS CREAM SALAD

1 1/2 tsp. gelatin
1/4 cups cold water
1/2 cup scalded milk
1 cup whipping cream
12 marshmallows
1/2 cup sugar
1/2 tsp. vanilla
1/8 tsp salt
1/2 cup nut meats
1/2 cup cherries

Soak gelatin in cold water 5 minutes.
Add milk, sugar, flavoring, and salt. Chill.
Whip cream, and fold , with marshmallows,
nuts, and cherries into gelatin mixture.
Serves 4. Make several hours before serving.

"It's delicious any time of the year!"

Jan Smith

MINT DAZZLER

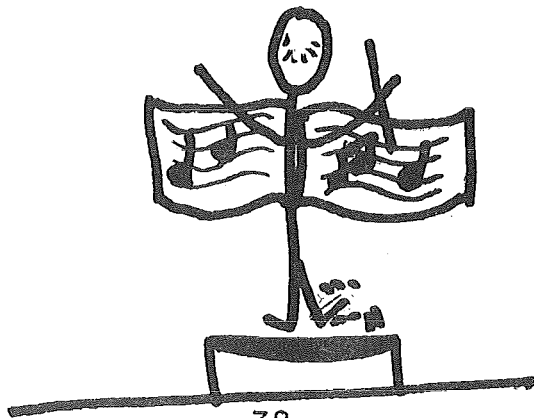
2 cups vanilla wafer crumbs
 $\frac{1}{4}$ cup melted butter

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups sifted powdered sugar
3 eggs slightly beaten
3 squares unsweetened chocolate melted

$1\frac{1}{2}$ cups whipping cream whipped
1 package (8 oz.) miniature marshmallows
 $\frac{1}{2}$ cup crushed peppermint stick candy

Blend crumbs and melted butter. Press firmly in bottom of pan. Cream together butter and sugar. Add eggs and melted chocolate. Beat until light and fluffy.. Spoon over crumbs; set in freezer while whipping cream. Fold marshmallows into whipped cream and spread over chocolate layer. Sprinkle with crushed candy.

Edgild A. Odgaard



24 HOUR SALAD

1 large can pineapple
3/4 lb. white grapes
3/4 lb. marshmallows
4 egg yolks
1/4 cup cream

Juice of 1 lemon
1 Tbs. sugar
1 Tbs. salt

Cook the last three ingredients together and cool.

1 cup whipped cream

Cut up the grapes and marshmallows. Add the pineapple, egg yolks, and cream. After the mixture of lemon, sugar, and salt has cooled, add this to first mixture. Then add the whipped cream. Place in refrigerator and let stand for at least 24 hours before serving.

Bernard Kane

APRICOT CHEESE SALAD

12 oz. dried apricots
3/4 cup sugar

Cover the apricots and sugar with water and simmer 1 hour. Mix one pkg. orange Jello with 1 cup hot water. Add to above mixture.

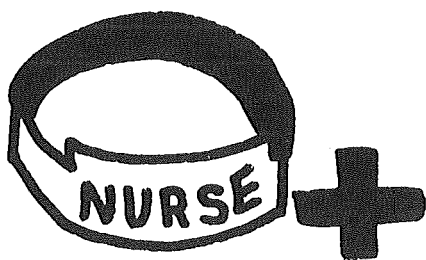
1 large pkg. cream cheese
1/2 pt. whipping cream

Whip cream and add mashed cream cheese. Then add 1/2 to 1 cup nuts.

Put 1/2 of apricot mixture in an 8x8 container and chill. Then spread the cream cheese mixture on top. Place rest of apricot mixture on top and chill.

12 to 15 servings

Mrs. A. C. Lee



BROKEN GLASS TORTE

Mix with $1\frac{1}{2}$ cup hot water and chill separately:

1 pkg. lemon jello
1 pkg. orange jello
1 pkg. lime jello
1 pkg. cherry jello

Cut into $1/2$ inch cubes when firm.

Whipped cream mixture:

$\frac{1}{2}$ pkg. gelatin softened in $\frac{1}{2}$ cup cold
water and dissolved in 1 cup pine-
apple juice.

Cool and add:

2 cups whipped cream
 $\frac{1}{2}$ cup sugar
1 tsp. vanilla

Mix together.

Blend jello cubes carefully into pine-
apple whipped cream.

Topping:

24 crushed graham crackers or wafers
 $\frac{1}{2}$ cup soft butter
 $\frac{1}{2}$ cup sugar

Line large, oblong cake pan with $2/3$
of topping. Pour in jello mixture. Top
with remaining crumbs.

Chill 6 to 12 hours. Slice and serve.

Serves 12.

Very pretty and good.

Millie Robbins

CREAM CHEESE FROZEN SALAD

1/2 cup pineapple juice
2 small pkg. marshmallows
2 pkg. creamed Philadelphia Cream Cheese
1/2 c. salad dressing
1/2 pint cream, whipped
1 large can crushed pineapple

Melt marshmallows in juice, add creamed cheese, salad dressing, cream, and crushed pineapple.

Freeze in refrigerator tray.

Here is a salad I enjoy. It is a change from the usual mixed vegetable or lettuce salad. Another reason I like it is that in my estimation it also tastes like a frozen dessert; therefore, when my wife serves this salad, I have the enjoyment of having two desserts with my dinner.

H. C. Ziemann



ORANGE SALAD

1½ packages of orange jello
1 cup hot water
1 pint orange sherbet
1 can drained mandarin oranges

Mix the gelatin, water and sherbet together. Allow to cool. When the mixture has partially set add the can of oranges and pour into desired mold and finish cooling.

This salad has been a favorite in our family for a long time. It always seems to add just the right touch to a special meal. It is also very easy to prepare!

Jean Smith

EASTER (EGG) CHEESE

20 eggs
1 qt. buttermilk
1 Tbs. salt, more if desired
5 qt. milk

Beat eggs well. Blend in salt and buttermilk and pour into milk. Cook in double boiler for three hours or until whey forms on top. Drain in a cheese cloth bag. Chill in refrigerator and serve with jelly or jam. The jelly peps up the bland flavor of the cheese

This is a traditional recipe in my family, Christmas or Easter would not be complete without them. They have their origin in my great-grandmother's cookbook from Germany.

Marilyn Bloz

SALAD DRESSING

2 eggs, beaten
1 cup sugar
2 lemons- $\frac{1}{2}$ - $\frac{1}{4}$ cup juice
1 pint whipping cream

Cook until thick in a double boiler, the eggs, sugar, and lemon juice.

Cool.

Whip the cream, and stir in lemon mixture.
(Dream whip may be used in place of cream, but reduce sugar to $\frac{3}{4}$ cup in this case.)

This recipe is especially good on fruit.

Marilyn Young
HAWAII



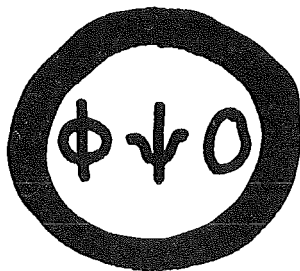
THOUSAND ISLAND DRESSING

- 1 can sweetened condensed milk
- 2 eggs
- $\frac{1}{2}$ cup melted butter
- 1 can pimento
- 1 green pepper chopped
- $\frac{1}{2}$ onion
- 1 small bottle chili sauce
- 1 cup vinegar
- 1 tsp. mustard
- $\frac{1}{2}$ tsp. salt

Combine milk, eggs, melted butter--beat until light. Chop pimento, green pepper, onion fine, and add. Add other ingredients and mix until well blended. Yields $1\frac{1}{2}$ quarts.

This recipe has been in our family for many years and is really tops. We like it with cold meats or as a sandwich spread.

Karen Johnson
"Loney"



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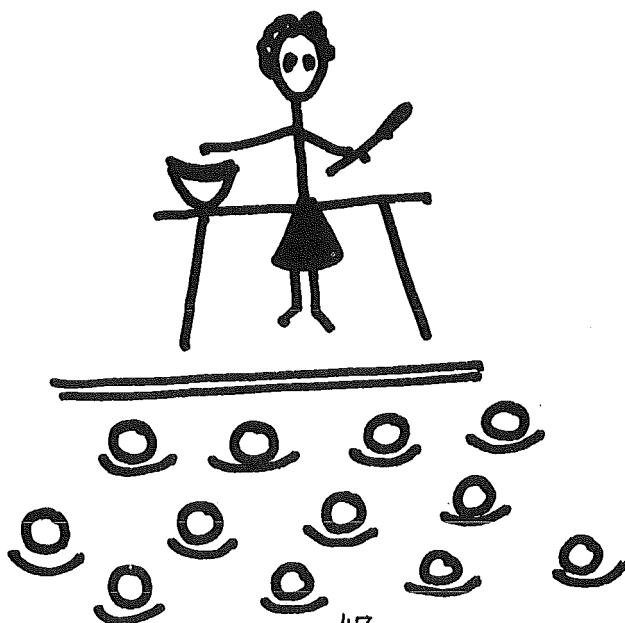
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BAKED BROWN BREAD

1 cup enriched flour, sifted
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{2}$ cup whole wheat flour
1 egg, beaten
1 cup molasses
 $\frac{1}{2}$ cup evaporated milk and $\frac{1}{2}$ cup water mixed
with 1 Tbsp. vinegar

Sift white flour with sugar, soda and salt. Add whole wheat flour. Stir vinegar into the diluted milk, and add with molasses to the beaten egg. Stir into dry ingredients. Pour into greased loaf pan. Bake in a slow oven (300° - 325°F.) until firm, about $1\frac{1}{4}$ hours.

Mary Clare



KUCHEN

This is a German recipe which we received from a friend who had come directly from the "old country". It is simple, versatile, and especially good with cherries, apples, and fresh berries.

1 cup flour
1 teaspoon baking powder
1 tablespoon sugar
little salt

Sift together above ingredients. Add butter the size of one egg and mix like pie crust. Beat one egg, add enough milk to make scant $\frac{1}{2}$ cup. Bake in coffee cake tin and fill with fruit. Mix $\frac{3}{4}$ cup sugar, 2 tablespoons flour (scant), 1 tablespoon butter, a little cinnamon and mix well for top. Bake at 400 degrees about one half hour, or until fruit is done.

Jo Ann Schoemer

SPOON BREAD

1/3 cup cornmeal
1/3 cup cold milk
1 cup scalded milk
1 tablespoon butter
1/4 tsp. baking power
1/4 tsp. salt
1 egg yolk, beaten
1 egg white, stiff- beaten

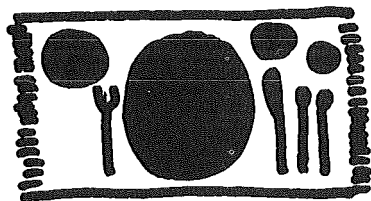
Mix cornmeal with the cold milk. Slowly stir cornmeal mixture into scalded milk and cook until thickened, stirring frequently (about 5 minutes.) Remove from heat.

Add butter, baking power, salt and egg yolk. Fold in egg white immediately.

Bake in a greased individual casserole (1 1/2 cups) at 350°F. 35-40 minutes or until puffed and brown. Serve immediately with butter.

Makes 2 servings.

Ella Jane Meiller



"3 square meals a day..."

YEAST BREAD

1/3 C. sugar	1/2 C lukewarm water
2 T. salt	1 pkg. granular yeast
1/2 C. & 2 T. fat	Flour to make a stiff
3 C. water (hot)	dough (approximately
	8-10 cups)

Dissolve yeast in the 1/2 cup warm water.

Measure sugar, salt, fat into large bowl and cream. Add hot water and mix. Cool to lukewarm.

Beat in flour to make a batter. Add dissolved yeast.

Continue adding flour to make a soft dough, when the dough begins to leave side of the bowl, turn onto well-floured board.

Knead until smooth and does not stick to board. Add flour to the board as dough requires. Place dough in a well-aired bowl and set in a warm place.

When double in bulk, punch down and allow to rise again. Shape into two loaves.

Place in a 9" by 5" by 1½" loaf pan. Bake when dough has doubled in bulk.

Bake in pyrex pan--start in a cold oven set at 375°F. for an hour. (At the end of 30 minutes you may want to turn pans end for end.)

Margaret E. Harper

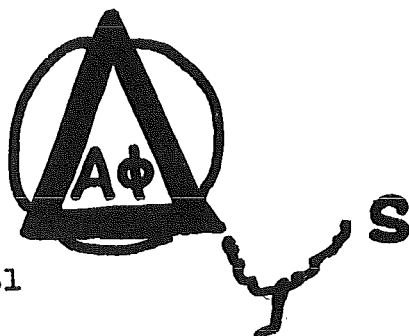
CHOCOLATE FLECK NUT BREAD

3 cups prepared biscuit mix
3/4 cup sugar
1 egg, beaten
3/4 cup milk
1/2 cup orange juice
1 pkg. (1/4 lb.) sweet cooking chocolate,
coarsely grated (about 1 cup)
3/4 cup chopped walnuts
2 teaspoons grated orange rind (optional)

Combine biscuit mix and sugar in large bowl. Then combine egg, milk, and orange juice. Add to biscuit mix. Beat vigorously about 30 seconds. Stir in chocolate, nuts, and orange rind. Spoon into well greased 9x5x3" loaf pan. Bake in moderate oven, 350 degrees F., 55 to 60 minutes. Let stand in pan about 15 minutes. Then turn out on rack to cool. Wrapped in foil or transparent wrap and allow to mellow for a day before slicing.

This bread fits well into a tea or coffee hour. It is an appetizing snack that can be served with just a beverage.

Rita Bohman



RYE BREAD

Scald 1 quart milk and add 1 large mixing spoon of butter.

Mix two compressed yeast cakes with 1/2 cup sugar and add to milk when lukewarm.

Add 5 cups white flour and 1 T salt.

Let sponge rise for one hour.

Combine 1 1/2 cups lukewarm water and 3 T. molasses and add to sponge.

Add 1 T. caraway seed, 1 T. salt and knead in 2 1/2 cups rye flour, 1 1/2 cups white flour (until stiff).

knead in 1 T. butter.

Let rise.

Put into tins.

Let rise.

Bake 1 hour at 350°F.

After tasting these, your boyfriend will never let you go.

Alice D. Vanek

DATE NUT BREAD

4 C. Dates, chopped	1/2 C. Fat
4 t. Soda	1 C. Sugar
2 C. Boiling water	2 Eggs, beaten
4 C. Flour	1 t. Vanilla
1 t. Baking powder	1 1/2 C. Pecans,
1/2 t. Salt	chopped

Sprinkle dates with soda, add boiling water. Cover. Cool. Sift flour, baking powder, and salt together. Cream fat, add sugar, and cream together. Add eggs, vanilla, and date mixture; then flour mixture gradually and nuts. Bake in oiled loaf pans in moderate oven (350°) for 1 1/2 hours. Makes two medium sized loaves.

Mary E. Lullian



DOUGHNUTS

- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ tsp. salt, heaping
- $\frac{1}{4}$ tsp. nutmeg, heaping
- $\frac{1}{4}$ tsp. cinnamon, heaping
- 2 Tbs. melted butter
- 1 tsp. baking powder

Blend together the above ingredients. Take 1 tsp. soda, put in a cup, and add sour milk. Stir well and pour into previous mixture. Add 1 tsp. vanilla. Add about 3 cups flour. Yields 3 dozen.

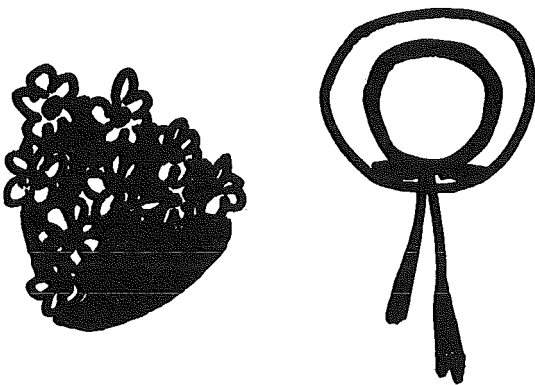
Bernard Kane

BUTTER HORNS

1/2 cup butter
1/2 cup lard
1/2 cup sugar
2 eggs slightly beaten
1 cup milk scalded
1 cake compressed yeast
1 tsp. salt
4 cups flour

Melt lard and butter, add sugar, eggs, and lukewarm milk in which yeast has been dissolved. Then add half of the flour. Mix well. Let stand in a dish overnight. In the morning, roll out 1/2" thick, and spread with one large tablespoon butter. Cut like a pie, roll each piece into a horn, starting from the big end. Bake at 425° F. for 15-20 minutes.

Alice D. Vanek



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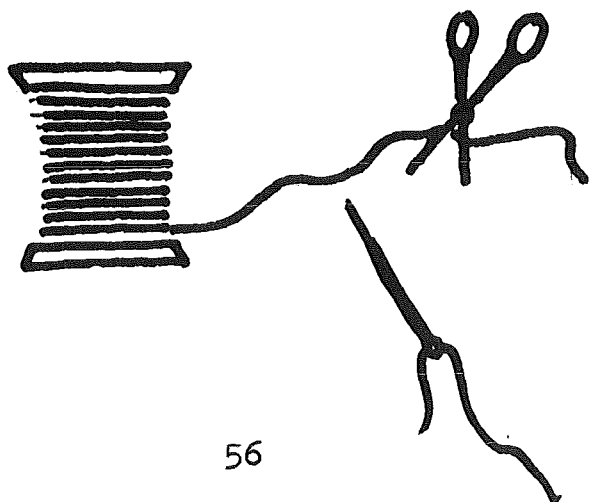
FRUIT CAKE

1 lb. dates
1 lb. pecans
1 cup flour
 $\frac{1}{2}$ tsp. salt
2 tsp. baking powder
1 cup sugar
1 large Tbsp. vanilla
 $\frac{1}{4}$ eggs
 $\frac{1}{2}$ lb. pineapple
 $\frac{1}{2}$ lb. cherries, candied

Cut dates in half but use nuts and cherries whole. Sift flour, salt, and baking powder together, then sift over dates and nuts. Beat eggs, sift sugar into eggs. Add dates and nuts to eff mixture. Add cherries and pineapple last. Line two narrow pans with three layers of wax paper. Put the batter in the pan and place in pan of water (about 1 cup) in oven. Bake 1 hr. 20 min. at 350°F.

My favorite Christmas cake for years.

Hazel Van Ness



CHEESE CAKE

16 Graham crackers
1/4 lb. melted butter
3/4 C. Sugar
1 lb. Cream cheese
2 t. Vanilla
1/2 C. cream
2 Eggs, beaten
1 C. sour cream mixed with
1 T. Sugar and
1 t. Vanilla

Make a crust by rolling graham crackers into crumbs, and mixing them with melted butter and 1/4 c. sugar. Press onto the sides and bottom of a lightly buttered 10" pie pan, and bake 5 min. at 450°. Make the filling by combining cream cheese with the 1/2 c. sugar, vanilla, and cream. Beat well and blend in eggs and mix thoroughly. Pour into the crust and bake at 350° for 20 min. Remove pie from oven and cover with sour cream-sugar-vanilla mixture. Bake another 5 min. and cool before serving. Serves 6-8.

Mary E. Kallian

RAW APPLE CAKE

Peel and dice 2 cups apples

Mix together:

1 cup sugar

1/2 tsp salt

1/2 cup shortening

1/2 tsp cinnamon

1/2 cup warm coffee

1 egg

1/2 tsp soda

1 1/2 cups flour

Add diced apples. Pour into 9 x 9" buttered pan.

Top with:

1/2 cup brown sugar

1/2 cup chopped nuts

Bake 30 minutes at 350°.

A treat for our family. Delicious served hot.

Pat Bottcher

CHERRY CHOCOLATE CAKE

$\frac{1}{2}$ cup fat
1 cup sugar
1 oz. melted chocolate
1 egg, beaten
1 $\frac{3}{4}$ cup cake flour
 $\frac{1}{4}$ tsp. salt
1 tsp. soda
Juice from $\frac{1}{3}$ cup maraschino cherries (one small bottle) plus enough buttermilk to make 1 cup.
Cherries cut into small pieces.
 $\frac{1}{2}$ cup nuts

Cream the fat and sugar. Beat in the melted chocolate and beaten egg.. Add the sifted dry ingredients alternately with the cherry juice and buttermilk. Fold in cherries and nutmeats. Bake in a loaf at 350°F. for about 35 minutes.

Fern Horn



DAFFODIL CAKE WITH LEMON CREAM FILLING

Cake:

1 cup flour
1 $\frac{1}{4}$ cup egg whites
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cream of tartar
1 $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon vanilla
4 egg yolks
 $\frac{1}{4}$ teaspoon almond extract.

Have ingredients room temperature.

Sift flour, measure and sift 3 times.

Beat ~~egg~~ whites until frothy; add salt and cream of tartar.

Beat until egg whites hold a soft peak.

Turn to low speed on mixer and gradually add sugar beating well.

Fold in flour mixture with wire whisk.

Divide mixture into 2 equal parts, add vanilla to one portion.

Beat egg yolks until thick and lemon colored.

Add almond extract. Add beaten yolks to unflavored half of cake batter combining with wire whisk.

Put alternate tablespoons of white and yellow mixtures into an ungreased tube pan.

Bake 325 degrees F.

Time is 1 hour.

Invert until cooled.

Remove from pan.

Cut in half through the middle.

Fill with $\frac{1}{3}$ of lemon cream filling.

Frost top and sides with rest.

Filling on next page.

Millie Robbins

LEMON CREAM FILLING

- 1 Tbsp. of gelatin
- $\frac{1}{4}$ cup cold water
- 1 cup sugar
- 3 Tbsp. cornstarch
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup lemon juice
- 2 Tbsp. lemon rind
- $\frac{1}{3}$ cup butter
- 4 egg yolks beaten well
- 1 cup cream, whipped

Soak gelatin in $\frac{1}{4}$ cup water about 5 minutes. Combine sugar and cornstarch. Add water, lemon juice and lemon rind. Cook over medium heat until clear and thick, stirring constantly.

Remove from heat; gradually add beaten egg yolks, add butter, Return to heat for 2 or 3 minutes stirring constantly. Add gelatin. Stir until dissolved.

Cool

When just starting to congeal add the whipped cream.

Combine well.

Place in refrigerator about 5 minutes until stiff enough to spread.

Put between layers, top, sides of cake.

Very, very delicious and pretty.

Millie Robbins

SPICE CAKE

$\frac{1}{2}$ cup shortening
 $1\frac{1}{4}$ cups sugar
2 eggs
 $\frac{3}{4}$ cup milk
2 cups cake flour, sifted
 $1\frac{1}{4}$ tsp. baking powder
 $\frac{3}{4}$ tsp. soda
 $\frac{3}{4}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{8}$ tsp. cloves
pinch of salt

Topping:

$\frac{1}{2}$ cup sugar
1 tsp. cinnamon

Cream the shortening, add the sugar and cream again. Next add the eggs, one at a time, and beat until fluffy. Sift the dry ingredients and add alternately with the milk starting and ending with the flour. Pour into 2, 9" layer pans and sprinkle the topping over the batter. Bake for 20-25 minutes at 350 degrees.

This is a light, delicately flavored, spice cake with a topping of its own. More often than not, this was the cake I'd turn out for bake sales at home--it was a favorite of many friends and neighbors.

Sharon Sauter

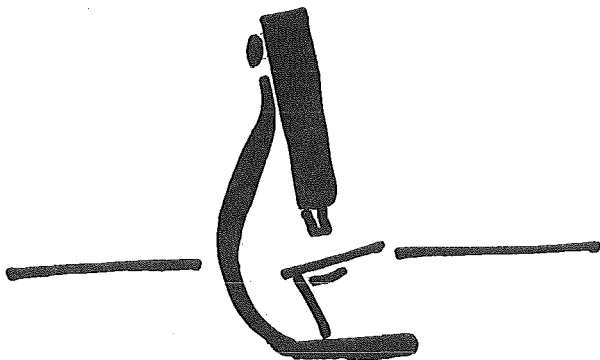
WHITE OR NUT CAKE

2 C. sugar
3/4 C. shortening (lard or vegetable)
3 C. cake flour (Measured after sifting)
3 t. baking powder
3/4 t. salt
1 1/3 C. water
3 egg whites beaten
1/2 t. lemon
1/2 t. vanilla
(1 C. hickory nuts or pecans if desired)

Cream shortening and sugar. Sift flour three times with baking powder and salt. Add 2 T. flour, then a little water and flour alternately until all is added. Fold in beaten egg whites...Add lemon and vanilla. (Add cut-up nuts if desired) Pour into 3 prepared 8" layer pans. Bake at 350° for about 30 minutes until cake tests done. Cool and frost with standard white frosting or others.

This cake with hickory nuts was a favorite in my family. It's good plain or with pecans, too.

Arme Marshall



LAZY DAISY CAKE

Put on stove and let come to boil:

1/2 cup milk
1 tsp. butter

Meanwhile, mix in order given:

2 eggs well beaten
1 cup sugar
1 cup flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Mix well and add heated milk mixture.
Bake at 375 degrees for 20 minutes.

FROSTING

2/3 cup brown sugar
1/3 cup butter
2 T milk

After cake is baked, while still hot, put brown sugar mixture over cake. Cover with coconut and return to oven for 10 minutes.

Robert Pelton

APPLE CRUMBLE

3 cups sliced apples
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ tsp. cinnamon
1 Tbs. butter
 $\frac{1}{4}$ cup water

Arrange the apples in a shallow 8"x8" greased baking pan. Mix sugar and cinnamon, sprinkle over the apples. Dot with butter and add water.

Mix the following ingredients into a crumbly mixture and spread over the apples.

$\frac{2}{3}$ cup sifted flour
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{4}$ tsp. soda
 $\frac{2}{3}$ cup rolled oats
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup butter, melted

Bake 40 minutes in a moderate oven (350°). Rhubarb may be substituted for the apples and brown sugar may be substituted for the white. This is one of our family favorites.

Ardie Littlefield

LSA

DANISH COFFEE CAKE

$\frac{1}{4}$ cups flour
 $\frac{1}{2}$ cup shortening
2 Tlbs. sugar
Dash of salt

Work these ingredients to the consistency of pie crust, then add 1 cup lukewarm milk.
(Milk must be scalded. Mix. Put into pan.

FILLING

1 cup sugar
 $\frac{1}{2}$ cup butter
1 tsp. almond flavoring

Brush with beaten egg, and sprinkle with sugar mixture. Bake at 350°F. for 30 minutes or until golden brown.

*James F. Her
Med A. McDonald
Robert A. Danielson*

PFEFFERNUSE

Melt $\frac{1}{2}$ lb. butter
Add 3 lb. White sugar
1 lb. brown sugar
6 eggs
Juice of 1 lemon

Mix 10 cups flour
4 tsp. soda
2 tsp. Cinnamon
1 tsp. ginger
1 tsp. cloves
1 tsp. coriander
1 tsp. fennel
 $\frac{1}{2}$ tsp. nutmeg

Add dry ingredients to the melted butter mixture and add:

$\frac{1}{2}$ lb. chopped citron
1 lb. shelled peanuts, chopped

Make stiff mixture--roll into pencil strips. Refrigerate for at least 12 hours. Cut into $\frac{1}{4}$ " pieces and bake at 350° oven.

Frank J. Belisle

**COOK
IES**

PECAN CRISPS

Paper thin crisp and sugar glazed cookies. You don't roll them, just flatten them with sugared tumbler.

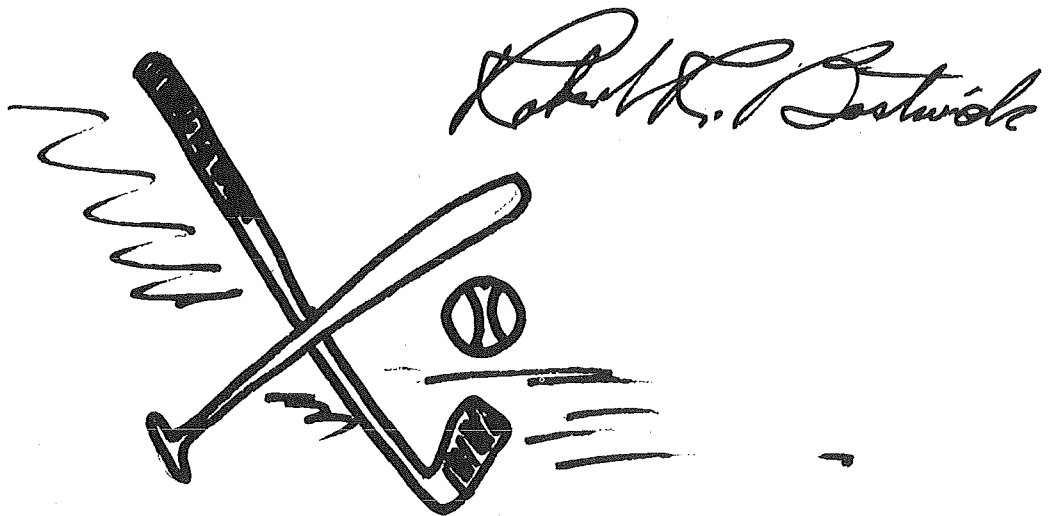
Heat oven to 375°F.

1½ cup sifted flour	1 egg--separated
1 cup sugar	3 T. milk
¾ tsp. salt	1 tsp. vanilla
½ cup soft shortening	1 cup pecans (finely chopped).

Sift flour, sugar, salt into bowl; mix in thoroughly with fork, shortening, egg yolk, milk and vanilla. Form into balls about size of small walnuts; place on ungreased baking sheet, press to 1/16 inch thickness with bottom of greased glass dipped in sugar. Brush slightly with beaten egg white; sprinkle with pecans.

Bake 8 to 10 minutes--do not overbake.

Makes about 5 dozen.



MARMALADE SQUARES

1 cup all-purpose flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ cup butter
1 egg, beaten slightly
 $\frac{1}{2}$ cup orange marmalade

Topping:

$\frac{1}{4}$ cup melted butter
1 egg, beaten
 $\frac{1}{2}$ cup finely grated coconut
1 tsp. grated orange peel

Sift and measure flour. Sift again with salt and baking powder. Cut into flour, butter and shortening until blended. Add milk and egg. Spread batter in a buttered 8" square pan. Cover with marmalade. Mix topping and cover marmalade.

Ray E. Johnson

OATMEAL COOKIES

1 C. Shortening	1 1/2 C. Flour
1 C. Brown Sugar	1 t. Soda
1 C. White Sugar	1 t. Salt
2 Eggs, beaten.	3 C. Oatmeal
1 t. Vanilla	1/2 C. Coconut

Cream shortening and sugar. Add beaten eggs; sift flour, salt, and soda together and add to mixture. Add vanilla, oatmeal and nuts. Shape into balls and roll in crushed corn flakes. Bake in 375° F oven for 15-20 min.

"A chewy cookie the whole family will enjoy."

Paul Axelsson



PECAN PRALINES

Bake at 350°F. for 8 to 10 minutes. Makes about 3 dozen cookies.

Sift together: 1 $\frac{1}{3}$ cups sifted, all purpose flour, $\frac{1}{2}$ tsp. soda, $\frac{1}{4}$ tsp. salt.

Cream together $\frac{1}{2}$ cup butter. Gradually add $\frac{2}{3}$ cup firmly packed brown sugar, creaming well. Blend in 1 unbeaten egg, $\frac{1}{2}$ t. vanilla and $\frac{1}{2}$ t. maple flavoring. Add dry ingredients gradually, mixing well. If desired, chill for easier handling. Shape dough into an 8" roll. Wrap in waxed paper; Chill 4 hours. Cut into $\frac{1}{8}$ " slices; Place on greased cookie sheets.

Break pecan halves into 2-4 pieces. Gently press 4-5 pieces on each cookie, this will take about $\frac{3}{4}$ cup pecans. Drizzle scant teaspoonful Praline frosting over each cookie.

Praline Frosting:

Combine in small sauce pan $\frac{3}{4}$ cup firmly packed brown sugar, 1 T. corn sirup and 2 T. water. Bring to a boil; stir constantly. Remove from heat. Blend in 1 cup sifted powdered sugar; beat until smooth. Add few drops water until consistency of a glaze.

Robert F. F.

CHOCOLATE CHIP COOKIES

3/4 cup white sugar
3/4 cup brown sugar
1 cup shortening ($\frac{1}{2}$ butter)

Cream the above mixture and then beat in:

3 whole eggs-one at a time
 $\frac{1}{2}$ tsp. salt
1 tsp. soda dissolved in 2 tbs. warm water
1 tsp. vanilla
 $2\frac{1}{2}$ cups unsifted flour ($\frac{1}{2}$ cup to flour dates)
1 cup walnut pieces
1 cup dates, cut up
2 packages chocolate bits
1 square baking chocolate shaved into mixture

Add above ingredients in order given and mix well. Drop by teaspoonfuls onto a greased baking sheet. Bake at 375° for 10 to 12 minutes or until golden brown. Yields 7-8 dozen.

This is the best recipe for chocolate chip cookies that I have ever tasted and I am sure anyone who tries them will love them.

Karla H. Olander

DOUBLE-DECK BROWNIES

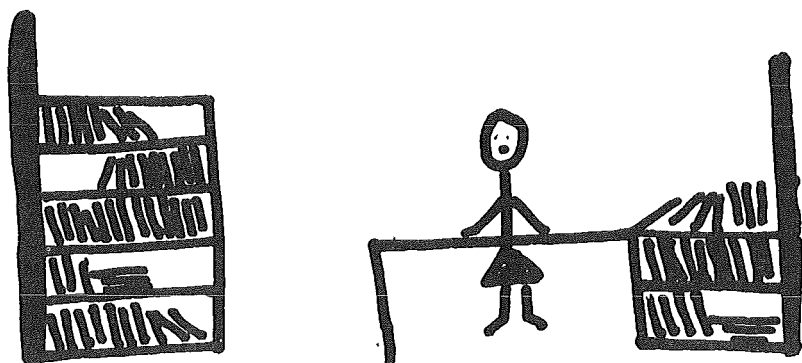
$\frac{3}{4}$ c. sifted cake flour
 $\frac{1}{4}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 cup sugar
2 eggs, well beaten
 $\frac{1}{3}$ c. melted butter or shortening
 $\frac{1}{3}$ c. shredded coconut
 $\frac{1}{2}$ tsp. almond extract
 $1\frac{1}{2}$ sq. unsweetened chocolate, melted

Sift flour with baking powder and salt.
Add sugar gradually to eggs, beating thoroughly.
Add shortening and blend. Add flour and mix.
Turn $\frac{1}{4}$ of batter into small bowl. Add
Coconut and almond extract.

Add chocolate to remaining $\frac{3}{4}$ of batter and
spread evenly in a greased 8x8x2" pan.

Drop coconut batter by teaspoonfuls over
chocolate batter in pan. Spread carefully
to form a thin, even layer. Bake in
moderate oven (350°F.) 35 min., or until done.
Cool in pan on cake rack. Cut in rectangles
or squares. Makes about 2 dozen brownies.

Phyllis D. Bentley



CHRISTMAS ICEBOX COOKIES

1 cup butter
 $\frac{1}{2}$ cup brown sugar
 $\frac{3}{4}$ cup honey
 $3\frac{1}{2}$ to 4 cups sifted all-purpose flour
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. mace
 $\frac{1}{4}$ cup sour cream
1 cup chopped nuts
1 cup currants
1 cup white raisins
 $\frac{1}{2}$ cup diced candied pineapple
 $\frac{1}{2}$ cup diced candied red cherries
 $\frac{1}{2}$ cup diced candied green cherries

Cream the butter until light, add the sugar and honey, and beat for an additional 10 minutes. Sift the dry ingredients together and add to the butter mixture alternately with the sour cream. Fold in the nuts and fruit, form into rolls about $1\frac{1}{2}$ inches in diameter. When ready to use, slice in $\frac{1}{4}$ inch slices and bake in 350° oven for 12 to 15 minutes. Makes 3 dozen cookies.

Fern Horn

CHOCOLATE-BANANA DROPS

2 $\frac{1}{4}$ cups sifted all-purpose flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
2/3 cup soft shortening
1 cup granulated sugar
2 eggs, unbeaten
1 tsp. vanilla extract
1 pkg. semisweet-chocolate pieces, melted
1 cup mashed ripe bananas

Heat oven to 400 degrees F.

Sift together flour, baking powder, soda, and salt. With electric mixer at medium speed, or with spoon, thoroughly mix shortening with sugar, eggs, and vanilla until very light and fluffy. At low speed, or "blend," beat in chocolate, then flour mixture, alternately with bananas. Drop by teaspoonfuls, 1 $\frac{1}{2}$ " apart, on ungreased cookie sheet, Bake 12-15 minutes. While still warm, roll in granulated sugar. Makes 5 dozen.

These cookies have a very long shelf life and are very delicious.

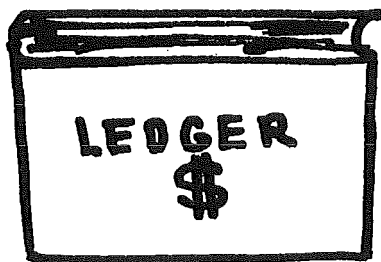
Marilyn Young
HAWAII

BUTTERSCOTCH CHIP COOKIES

1 cup shortening ($\frac{1}{2}$ butter)
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup white sugar
2 eggs
2 Tbs. hot water
 $\frac{1}{2}$ tsp. salt
1 tsp. vanilla
 $2\frac{1}{2}$ cups cake flour, sifted
1 tsp. soda
 $\frac{1}{2}$ cup nuts (preferably pecans)
1 package Butterscotch chips

Cream shortening, sugar and salt. Add eggs, water, and vanilla, and beat thoroughly until light and fluffy. Sift flour and soda several times and blend in. Fold in nuts and chips. Drop by teaspoons onto cookie sheets. Bake from 10 to 12 minutes at 375°.

Mrs. E. J. Schoops



DELIGHT BARS

1 cup dates, cut up
1½ cups boiling water
1 tsp. soda

Mix together and let stand

1 cup sugar
½ cup shortening

Cream this and add 2 beaten eggs. Add to date mixture. Add 1½ cups flour, pinch of salt.

Topping:

1 cup nuts
½ cup coconut
½ cup sugar
1 pkg. chocolate chips

Mix well, spread on top. Bake 40 minutes, 350°F. oven.

Mrs Anita Slocumb



ORANGE TORTE

1 c. sugar
1 c. shortening
2 eggs
1 c. sour milk
1 tsp. soda
3/4 tsp. salt
1 tsp. baking powder
2 1/2 c. flour
1 tsp. vanilla
Nutmeats
(dates, cherries or pineapple, optional)
grated rind of 2 oranges

1 c. sugar
juice of 2 oranges

Cream sugar and shortening until well-blended. Add eggs and beat. Sift dry ingredients and blend alternately with milk. Add grated rind, vanilla, nutmeats, and optional ingredients. Pour batter into tube pan with the bottom lined with wax paper. Bake in 350°F. oven for approximately 1 hour or until a toothpick comes out clean. Remove torte from pan. Mix sugar and orange juice and when your torte has been out for 10 minutes, pour this mixture over it.

Darlene Anderson

CHOCOLATE CHIP TORTE

30 marshmallows
 $\frac{1}{2}$ cup milk
1 cup cream - whipped
2 squares semi-bitter chocolate - cut fine
1 tsp. vanilla

Melt marshmallows in milk over a double boiler. Stir until melted, then cool over pan of cold water.

Add chocolate and vanilla to whipped cream and add to first mixture. (Be sure marshmallows are cold.) Pour into graham cracker crust and sprinkle $\frac{3}{4}$ - 1 cup of this mixture on top. Chill in refrigerator.

Crust:

24 graham crackers - crushed fine
 $\frac{1}{2}$ cup soft butter

Mix the softened butter with the crushed graham crackers. Line a 9"by 12" cake pan with this mixture, but save $\frac{3}{4}$ - 1 cup to sprinkle over top of torte.

Janet Crook

FROZEN PINEAPPLE TORTE

3 egg yolks
dash of salt
1/2 cup sugar
1 9-oz can of crushed pineapple (drain and
save syrup)
2 T. lemon juice
3 stiffly-beaten egg whites
2 T. sugar
1 C. heavy cream, whipped
2 C graham cracker crumbs

Beat egg yolks, salt, and 1/2 cup sugar. Add syrup from pineapple, and lemon juice, and cook over hot water (not boiling) until mixture coats spoon, stirring constantly.

Add pineapple, then cool.

Make meringue of egg whites and 2 T. of sugar. Fold in whipped cream and custard mixture.

Use a refrigerator tray which has been oiled, and put half the crumbs in the bottom. Pour in custard mixture. Cover with remaining crumbs. Freeze firm about 3-4 hours.

Serves 6 to 8.

Lucille Karsch

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STRAWBERRY PIE

1 dozen graham crackers, crushed
2 T. butter, melted

$\frac{3}{4}$ c. milk
 $\frac{1}{2}$ lb. marshmallows
1 qt. strawberries, cut in halves.
 $\frac{1}{2}$ pint cream, whipped.

Mix crushed graham crackers and melted butter. Line a 9 inch pie plate. Melt marshmallows with milk in the top of a double boiler, cool. Pour mixture over strawberries. Fold cream into berry mixture. Refrigerate 4 to 6 hours and serve.

Darlene Anderson

YWCA

LEMON ICE CREAM DESERT

1 C. crushed corn flakes
1/3 C. melted butter
1/4 C. sugar

Mix and press on bottom and sides (not rim)
of 9" pie plate. Chill 1/2 hour or until firm.

1 qt. vanilla ice cream
1/2 C. thawed lemonade concentrate

Allow the ice cream to stand at room temp.
until soft. Add lemonade concentrate and mix
well. Pour into chilled shell and freeze.
Remove from freezer 10-20 min. before serving.
Serves 6-8.

This is good made with pineapple juice too.

Wesley L. Lane

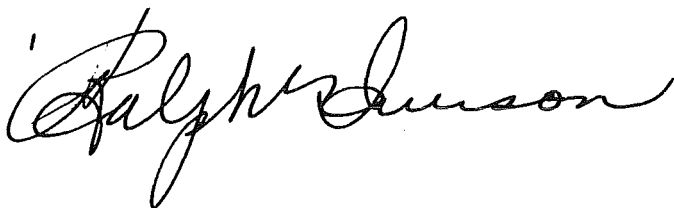
MILE HIGH DESSERT

1 pkg. 10 oz. frozen strawberries
3/4 cup granulated sugar
2 egg whites (unbeaten)
1 tbsp. lemon juice
1/8 tsp. salt

Thaw berries, then put them in large bowl.
Add all the ingredients above and whip for
15 minutes with electric beater.

Add 1/2 cup cream (whipped) and 1 tsp. vanilla.
Pile into a 10 in. baked pie shell. Freeze
solid.

8 servings

A handwritten signature in cursive script, reading "Ralph H. Dunson". The signature is written in dark ink and is positioned below the recipe instructions.

HONEY CHOCOLATE CREAM PIE

This dessert is always received with applause--and many groans about calories!

Crust

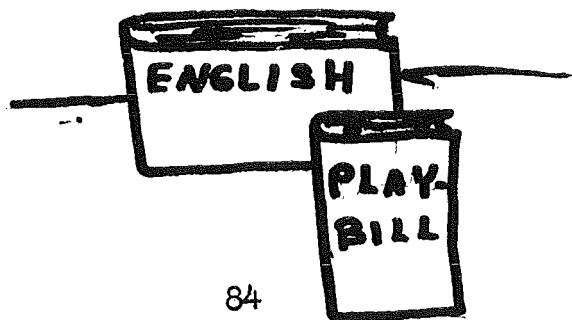
To $1\frac{1}{2}$ cups of graham cracker crumbs, add 3 Tbsp. sugar and $\frac{1}{2}$ cup of melted butter. Stir together and pack mixture firmly into 9" pan which has been buttered. Into fitted crust press $\frac{1}{2}$ cup slivered almonds. Bake at 350°F for 8 minutes. Cool.

Filling

In a double boiler melt one cup (6 oz. Pkg.) chocolate bits. Add two unwhipped egg yolks and stir till mixture leaves sides of pan. Blend in $\frac{1}{2}$ cup of sour cream. Set aside from heat. Whip two egg whites and $\frac{1}{4}$ tsp. salt till stiff; then add $\frac{1}{3}$ cup honey. Beat till stiff and glossy. Fold sour cream and chocolate mixture into egg whites. Pour into crust and set aside at least two hours to chill. Serve chilled, topped with whipped cream and toasted almonds.

Like all chocolate mixtures, this is better if it is made the day before it is served.

Wanda Blackburn



RHUBARB PIE

- 1 cu. rhubarb (cut)
- 1 c. sugar
- 1 tbsp. corn starch (mix with sugar)
- 2 eggs - 1 of whites beaten with 2 tbsp.
sugar for meringue topping.
- 1 unbaked pie crust

Bake and top with meringue and brown meringue.

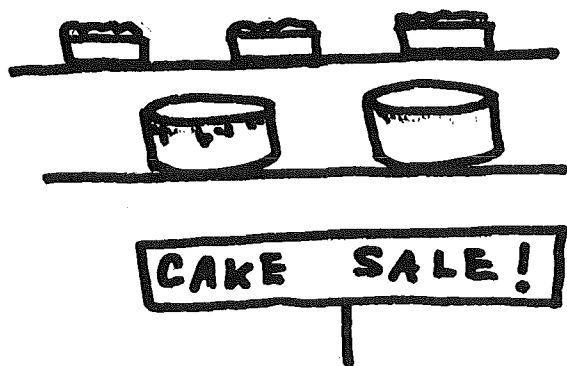
Robert M. Buelke

DATE PUDDING

- 3 beaten eggs
- 1 cup sugar
- $\frac{1}{4}$ cup sifted enriched flour
- 1 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 1 cup chopped dates
- 1 cup broken nutmeats

Beat eggs and sugar until light. Sift flour, baking powder, and salt; add to egg-sugar mixture. Stir in dates and nuts. Put into greased 8"x8"x2" pan and bake in a pan of hot water at 350° for one hour. Serve warm topped with whipped cream. Makes six servings.

Barbara Schuechter



CRANBERRY PUDDING

2 cups cranberries (halved lengthwise)
1 $\frac{1}{3}$ cup flour
2 tsp. soda
 $\frac{1}{3}$ cup hot water
1 egg
1 tsp. baking powder
 $\frac{1}{2}$ cup molasses

Stir together ingredients, until well blended.
Steam in upper part of double boiler for 4 hours.

SAUCE

$\frac{1}{2}$ cup butter
1 cup sugar
 $\frac{1}{2}$ cup cream

Stir until sugar is dissolved. Add vanilla
or rum.

Alice B. Vanek

CHESS PIE

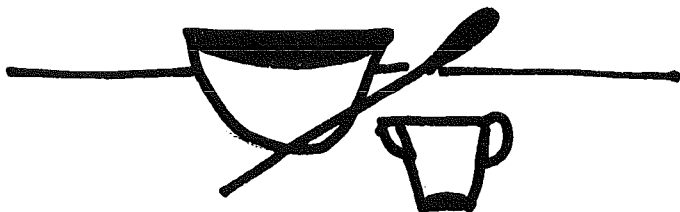
$\frac{1}{2}$ cup butter
 $1\frac{1}{4}$ cup sugar
3 eggs, separated
1 cup chopped raisins
1 cup chopped walnuts
1 tsp. vanilla

Cream butter with 1 cup sugar; add beaten egg yolks and mix thoroughly. Add remaining ingredients except egg whites and again beat well. Fold in stiffly beaten egg whites.

Place in unbaked pastry shell. Bake at 400°F. for 15 minutes, then reduce temperature to 325°F. and bake 15 minutes longer.

Note: This recipe is famous at the Purefoy Hotel in Talladega, Alabama. This hotel guarantees at least 35 dishes served family style for a fixed price. This unique food service has been written up by Life magazine.

Betty Cotten



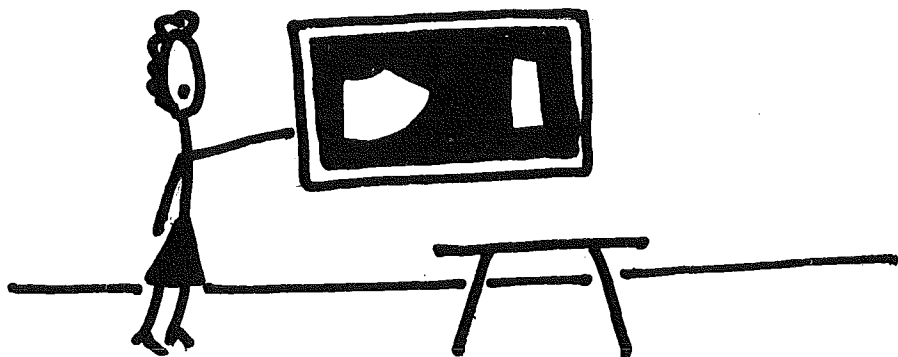
FROZEN LEMON PIE

1 Egg
2 Egg Yolks
Juice of one lemon
1/2 C. Sugar
Pinch of salt

Cook the above until slightly thickened.
Cool. Fold in 2 egg whites beaten stiff and
1 cup cream whipped.

Crush 18 vanilla wafers. Put 2/3 of the
crumbs in a freezing tray. Add the filling
and sprinkle the top with the remaining
crumbs. Freeze.

Ann Noble



CHOCOLATE-NUT ANGEL PIE

1/2 cup sugar
1/8 tsp. cream of tartar
2 egg whites, beaten
1/2 cup chopped nuts

Beat these together and bake at 275 degrees
for 1 hour.

3/4 cup chocolate chips
3 T. hot water
Melt and cool.

Fold in:

1 tsp. vanilla
1 cup heavy cream, whipped.

Chill 2-3 hours.

Naughty, but nice!

Alyce D. Vanek

LEMON ICE CREAM PIE

1 cup crushed cornflakes
1/3 cup melted butter
1/4 cup sugar

Mix the above ingredients together. Save out 1/4 cup crumb mixture and pat the rest in a 9" pie pan.

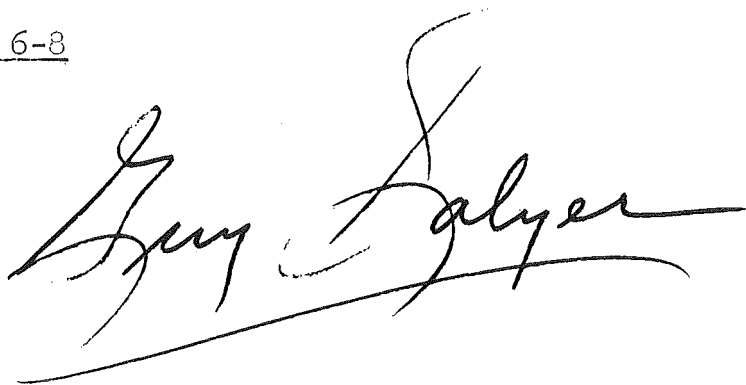
1 quart vanilla ice cream, softened
1/2 cup frozen lemonade, thawed.

Mix the ice cream and lemonade together and pour in crumb pie shell. Sprinkle remainder of crumbs on top.

Freeze at least 4 hours or overnight.

Let stand 20 minutes before cutting and then serve at once.

Serves 6-8

A large, stylized handwritten signature in black ink, reading "Guy Salyer". The signature is written in a cursive style with a long horizontal line underneath.

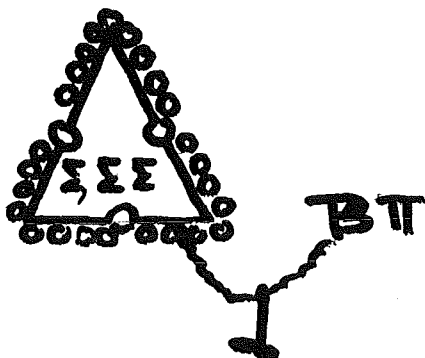
MARSHAMALLOW DELIGHT

$\frac{1}{2}$ lb. marshmallows
 $\frac{1}{2}$ cup milk
1 cup cream, whipped
1 tsp. vanilla
2-5¢ Hershey almond bars (coarsely grated)

Melt marshmallows in milk over double boiler. Cool. Add other ingredients and put in dish lined with graham cracker crumbs. Sprinkle crumbs on top. Chill.

"A delicious dessert to make in just a few minutes."

Jan Smith



SOUTH SEA ISLAND PIE

Crust:

1-8 oz. pkg. coconut (3 cups)
3 tbsps. soft butter

Bake in 300°F. oven for 25 minutes or until browned.

Filling:

1 cup unsweetened pineapple juice
1 tbsps. lemon juice
3/4 cup granulated sugar
1/2 tsp. salt
1/2 cup cold water
3 egg yolks
3 egg whites
1/2 cup heavy cream, whipped
1 envelope unflavored gelatin.

Put juice, sugar and salt into saucepan, heat until sugar is dissolved. Dissolve gelatin in cold water and add to juices. Beat egg yolks until fluffy and add juices and blend. Chill until lightly set. Whip egg whites and cream in separate bowls and fold into juice mixture. Pour into crust. Place in refrigerator until set. Garnish with pineapple and serve.

6 servings

Harathy Cleve

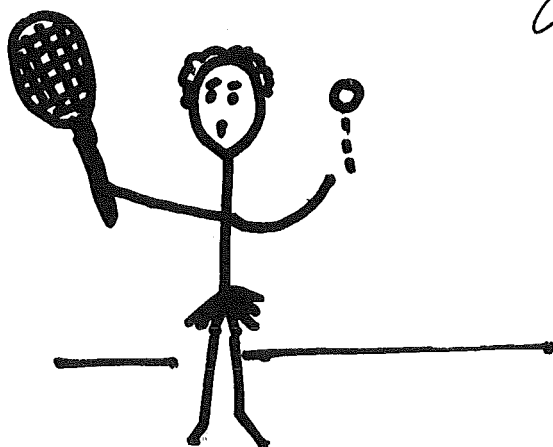
POP CORN BALLS

1 cup sugar
 $\frac{1}{2}$ cup water
2 tbsp. maple syrup
1 tbsp. butter
1 tsp. wine vinegar
 $\frac{1}{4}$ tsp. salt

Cook the above ingredients to 280°F. Then add this mixture to 3 quarts of popcorn. Stir with a spoon to coat all of the kernels. Shape into balls.

Note: This recipe came about quite by accident. I was a victim of circumstances—no white syrup or white vinegar so I substituted pure maple syrup and wine vinegar. The popcorn balls were wonderful.

Irene Erditz



CANDY MINTS

1 egg white, unbeaten
4 tbsps. melted butter
 $\frac{1}{4}$ cup cold water
1 tsp. cream of tartar
2 lbs. powdered sugar
flavoring

Mix the ingredients like dough. Divide into three batches and color one pink, one green and one yellow or you may leave one part white. Flavor the pink with a few drops wintergreen, the green with a few drops peppermint, and the yellow with lemon. Roll into small balls and flatten with a fork dipped in powdered sugar. Let stand on waxed paper a few hours and you have very tasty mints. These may be stored in the freezer and will keep fresh for several months.

Yield is 100 mints.

Robert J. Smith

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PILAU

3 T margarine or oil
3 t salt
1 t curry powder
piece of red pepper
1 T sugar
2 onions
1 bunch chive, garlic
2 large tomatoes
2 T raisins
8 cups boiling water
4 cups rice
1 chicken (3-4 lbs) or 2 lbs mutton or 1 lb
beef & 1 lb pork
2 cups cooked meat

Cut meat in pieces and brown in oil or margarine and sugar.

If raw meat is used, add about 3 cups water and all seasonings, cover and simmer until meat is tender.

Add about 8 cups boiling water. Sprinkle in washed rice. Stir well, salt to taste, and finish cooking till rice grains are soft.

Pigeon peas may be cooked with this dish.

Roland S Maudslayi
TRINIDAD

HALWA (Indian and Pakistan Dessert)

1 lb. carrots
2 lb. milk
2 T. sugar
2 oz. butter
1 oz. slivered almonds
1 oz. raisins

Method: Grate Carrots, Boil carrots, milk and sugar together, slowly over very low heat until all the liquid has been absorbed and the carrot mixture remains moist. Add butter, almonds, and raisins. Serve warm or cold.

Dean Kirk states this is a very popular Indian-Pakistan Dessert. Like all Indian food it requires long cooking. It is served frequently at parties.

Alice J. Kirk

VEGETABLE EN CASSEROLE

6 potatoes sliced thin
1 cup peas or string beans
1 onion sliced
1 small turnip cubed
1 cup tomatoes
1 cup rice picked and washed
2½ cups brown stock

Put ingredients in casserole dish in layers, pour on stock cover and cook.

SALT FISH PIE

1 lb. salt fish
3-4 raw onions
3-4 tomatoes
1 lb. potatoes
4 tablespoons oil
1 lb. potatoes boiled and creamed
1 tablespoon margarine or butter
3 tablespoons milk
4 tablespoons bread crumbs
salt

Grease pie dish, put at bottom, a layer of potato, a layer of saltfish flaked, another of raw onions, and another of tomatoes. Cover with creamed potatoes and sprinkle with bread crumbs. Bake in a moderate oven for 30 minutes. Serves 12

Roland S. Maunday

TRINIDAD

BROCCOLI FRIED WITH SHRIMP

1 lb. fresh broccoli
 $\frac{1}{2}$ lb. fresh dressed shrimp
1-2 buds of garlic
2 tablespoons soy sauce
1 teaspoonful of corn flour
Black pepper.
Oil and 'Accent' seasoning powder

Peel off the hard skin fibers of the broccoli, then take slant cut, into pieces approximately $\frac{1}{4}$ " thick. DO NOT use flower part. Then soak the pieces in cold water in refrigerator for $\frac{1}{2}$ hour.

Chop the garlic real fine.

Split all the shrimp by the length, then cut to pieces about 1" long.

Mix corn flour with $\frac{1}{2}$ tablespoon of soy sauce, $\frac{1}{4}$ teasp. of seasoning powder, black pepper, then add $\frac{1}{3}$ - $\frac{1}{2}$ cup of water. Stir well.

Put 2-4 tablespoons of oil in frying pan (should have cover for it later). Then set on the high temperature stove. Heat.

Put chopped garlic in, stir until it turns yellow. (Smell bad, now).

Put the shrimp in and turn the pieces around. Fry for 2-3 minutes.

Take the whole thing out of the pan; put it aside in a bowl.

Put 2-3 tablespoons of oil in the same pan, heat it up ---RED HOT stove.

Continued on next page.

BROCCOLI FRIED WITH SHRIMP (Cont.)

Take broccoli from refrigerator, drain the water out and throw into the pan, (a lot of noise). Spread out well, put pan cover on.

Fry 1-2 minutes. Open cover, stir and cover again for another 1-2 minutes.

Open cover, mix the precooked shrimp in.

Mix well and fry for 1-2 minutes.

Take flour mixture and mix it into the pan.

Stir well and let cook 1-2 minutes.

Take the whole thing out. It is now ready to serve. Best with rice. Use it the same way as chop suey.

Siam (Sam) Poohanayon

THAILAND

PEPPER AND BEEF

Steak Meat: 1 large serving
Cut it into thin slices crosswise
about 1 inch long, $\frac{1}{8}$ inch
thick

Green Pepper: 1 medium size, cut it into thin
stripes, about $1\frac{1}{2}$ " long,
 $\frac{1}{16}$ " thick.

Onion: $\frac{1}{2}$ medium size, thin slices crosswise

To the meat, add; 1 teasp. liquid fat, or oil
1 teasp. soy sauce
1 teasp. corn starch
 $\frac{1}{2}$ teasp. sugar
 $\frac{1}{2}$ teasp. pepper

Blend well with meat and let stand.

Meanwhile brown the onion with 1 teasp. fat.
Add to it the green pepper and $\frac{1}{4}$ teasp.
salt.

Add the meat to the above green pepper and
onion. Stir for this type of high tem-
perature pan frying. The beef should
be cooked rarely or just done, do not
over cook.

Eat with steamed rice as with other Chinese
food for an accompaniment.

HON LONG

Emily Shin.
邵嘉儀

TROPICAL DELIGHT PUDDING

4-5 bananas
1 orange, juice
4 tablespoons sugar
 $\frac{1}{2}$ cup grated coconut

Peel bananas, cut in half lengthwise and arrange in a greased pie dish. Mix sugar and orange juice and pour over bananas. Sprinkle thickly with coconut. Bake in a hot oven till bananas are soft and coconut is brown. Serves 6

FRUIT UPSIDE DOWN PUDDING

$\frac{1}{4}$ cup fat or shortening
1 tablespoon butter
 $\frac{1}{4}$ cup brown sugar
6 slices pineapple
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup granulated sugar
1 egg beaten
 $1\frac{1}{4}$ cups flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla

Melt 1 tablespoon butter in cake pan. Sprinkle brown sugar over the shortening. Arrange pineapple slices. Cream shortening and sugar together until light. Add well beaten egg, then flour and milk alternately. Pour over fruit. Bake in a moderate oven, for about 40 minutes.

Roland S Munday

TRINIDAD

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